



Fountain Service

MANUAL



ICE CREAM

Storage

Walk-in freezer: Ice cream must be stored at 10° below zero. Check temperature of walk-in-freezer; inform the Manager if temperature goes above 0°F. Do not stack cans more than three high.

Ice Cream Cabinet: Temperature of the service cabinet should be 10-12°F. above zero. Inform the Manager if ice cream is too hard or too soft. **DO NOT** attempt to adjust the temperature control yourself.

Scooping



Use only as directed in formulas.

- A. Shake scoop to remove excess water.
- B. Hold the scoop firmly, with your thumb under the release. The closer your hand is to the head of the scoop, the better leverage you have. This lessens the strain on your wrist.
- C. With the scoop **FACING YOU**, dip into the ice cream approximately $\frac{1}{4}$ inch. **DO NOT** face the scoop downward and attempt to dig a hole.

- D. Draw the scoop toward you, along the edge of the container, in a clockwise motion. The ice cream is forced into one side of the scoop and out the opposite side, forming a "lip".
- E. When the portions have been removed, the container should appear with the ice cream higher in the middle than at the side.

NOTE: The above method of scooping ice cream is correct and approved. However, it is not the only way to scoop ice cream. It is permissible to go across, up or down; whichever direction is easiest and most practical, depending on the amount and condition of the ice cream in the container. If you have achieved the proper result, you have scooped it correctly.

Hand Packing

- A. Shake spade over scoop well to remove excess water. Put as much ice cream on a spade as possible. Hold container over the bulk ice cream when filling; place it on inside edge of cabinet when packing.
- B. **PRESS** the ice cream with the **FRONT** of the spade. **NEVER PRESS DOWN** with the **BACK** of the spade. Continue this operation until the container is solidly filled.
- C. Do not level off the ice cream. Leave a slight pyramid on top of the container. Put the lid on securely, write ice cream flavor on lid.
- D. Put the container in an insulated bag, upside down, and close the bag securely.

SODA WATER

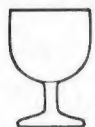
A good way to test perfect carbonation is to take a piece of lead from an ordinary pencil, drop into a glass of carbonated water. If it **REMAINS** floating, the carbonation is perfect. If the lead sinks to the bottom and then rises to the top of the glass, the carbonation is faulty. Should this be the case, notify your Manager.

Temperature of carbonated water should be 34-36°F.

FOUNTAIN SYRUPS

Pumps are set to dispense 2 ounces of syrup with one stroke of the plunger. If they seem off, notify your Manager.

SERVICEWARE



11 OUNCE GLASS GOBLET:
All Sundaes



20 OUNCE GLASS GOBLET:
Root Beer Float
Fudgana



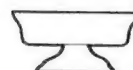
GLASS SHERBET DISH:
Dinner Portion - Ice Cream
Children's Portion - Ice Cream
A la Carte Portion - Ice Cream
Jell-O
Pudding



FOOTED GLASS COMPOTE:
Banana Dream
Tasty Tester



BANANA ROYAL STAINLESS DISH:
Banana Royal



MARY ANN STAINLESS DISH:
Ice Cream Shortcake



15 OUNCE SODA GLASS:
Ice Cream Sodas
Milk Shake Floats
Carbonated and Fruit Flavored
Drink Floats
Thick Shakes
Large Drinks, Carbonated and Fruit
Iced Tea
Lemonade
Orange Freeze



9 OUNCE DRINK GLASS:
Regular Drinks, Carbonated and Fruit



5 OUNCE JUICE GLASS:
All Juices



Underliner- A 7 1/4" Plate
5 1/2" Plate or Saucer is used in the service of all fountain items-used as indicated in instructions.

ABBREVIATIONS

Ice Cream and Sherbet

| | |
|------------------------|------------------|
| Banana | Ban. |
| Black Raspberry | Blkrasp. |
| Blueberry | Blue |
| Burgundy Cherry | Burgch. |
| Buttercrunch | Butcr. |
| Butter Pecan | Butpec. |
| Caramel | Carm. |
| Chocolate | Choc. |
| Chocolate Chip | Chochip. |
| Coconut | Cocnut. |
| Coffee | Coff. |
| Coffee Brandy | Coffbr. |
| Coffee Fudge | Coffud. |
| Fudge Ripple | Fudrip. |
| Lemon Sherbet | Lem. Sh. |
| Lime Sherbet | Lime Sh. |
| Maple Walnut | Mapnut. |
| Mint Chip | Minchip. |
| Mocha Chip | Mocachip. |
| Orange Sherbet | Or. Sh. |
| Peach | Peach |
| Peppermint Stick | Pepstk. |
| Pistachio Nut | Pistnut. |
| Raspberry Sherbet | Rasp. Sh. |
| Strawberry | Straw. |
| Swiss Chocolate Almond | Swissalm. |
| Toasted Almond | Talm. |
| Vanilla | Van. |

Sodas and Milk Drinks

| | | | |
|----------------------|-------|---|-------------------|
| Ice Cream Soda | Syrup | O | Ice Cream Flavor* |
| Fruit Ice Cream Soda | Straw | O | Ice Cream Flavor |
| | Pine | O | Ice Cream Flavor |
| | Blue | O | Ice Cream Flavor |

*It is not necessary to write the ice cream flavor except when it differs from the syrup flavor, i.e.:
Chocolate I.C. Soda with Vanilla Ice Cream - Choc O Van

| |
|-----------------------|
| Thick Shake |
| Orange Freeze |
| Howard Johnson's Cola |
| Root Beer |
| Gingerale |
| Orange Drink |
| Lemonade |
| Coca Cola |
| (Miami & Orlando) |
| Tab |
| Howard Johnson's |
| Cola Float |
| Root Beer Float |

| |
|---------------------|
| Flavor Shake |
| Or. Fr. |
| Hojo |
| Root |
| Ging. |
| Or. Dr. |
| Lem. Ade |
| Coke |

| |
|------------------------------------|
| Tab |
| Hojo Ice Cream Flavor Float |
| i.e.: Hojo Choc. Float |
| Root Ice Cream Flavor Float |
| i.e.: Root Van. Float |

Ice Cream Desserts

| |
|-----------------------|
| Ice Cream, A la Carte |
| #16 scoop |
| Dinner or Children's |
| #20 scoop |
| Ice Cream Sundae |
| w/whipped cream |
| and nuts |
| with marshmallow |
| & nuts |
| with whipped cream |
| with marshmallow |
| with nuts |
| Banana Royal |
| Fudgana |
| Banana Dream |
| Strawberry Shortcake |
| Peach Shortcake |
| Ice Cream Cake Roll |
| W/Chocolate Sauce |
| Ice Cream Cone |
| Tasty Tester |

Ice Cream Flavor

Ice Cream Flavor X

Ice Cream ▽ Sauce WC/N

Ice Cream ▽ Sauce MM/N

Ice Cream ▽ Sauce WC

Ice Cream ▽ Sauce MM

Ice Cream ▽ Sauce N

Ban. Roy.

Fudgana

Ban. Dream

Straw. Short.

Peach Short.

I.C. Cake/Sce.

Ice Cream Flavor Cone

T.T. 5 Ice Cream Flavors

CONES

Take-Out Service

| SERVICE | INGREDIENTS | PORTIONS |
|--------------------------|----------------------|--|
| Ice Cream Cone Napkin | Ice Cream or Sherbet | 1 #20 scoop, with lip OR 1 #16 scoop, with lip OR 2 #20 scoops, with lip |

SMALL CONE

Place #20 scoop of ice cream or sherbet on top of cone with lip over low part of cone. One flavor only.

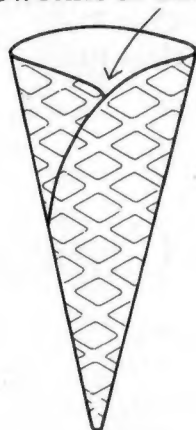
LARGE CONE

Place #16 conical scoop of ice cream or sherbet on top of cone with lip over low part of cone. One flavor only.

DOUBLE DIP CONE

Place 2 #20 scoops of ice cream or sherbet on top of cone with lip of each over low part of cone. Each scoop may be a different flavor.

LOW PART OF CONE



Dining Room Service

| | |
|---|--|
| Ice Cream Cone Indiana #2099 Glass Sherbet Dish 5½" Underliner Teaspoon | Ice Cream or Sherbet, guest's choice 1 #16 scoop, with lip OR 1 #20 scoop, with lip |
|---|--|

Serve ice cream cone inverted in a cold a la carte ice cream dish, with the cone at a slanted angle.

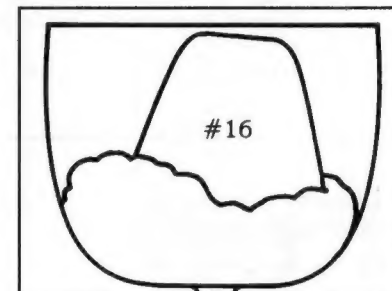


SUNDAES

WITH FRUIT, HOT FUDGE, HOT BUTTERSCOTCH, SYRUP

| SERVICE | INGREDIENTS | PORTIONS |
|--|---|---|
| 11 ounce Sundae Goblet 7¼" Underliner Teaspoon | Ice Cream* Fruit or Fudge Sauce or Syrup Whipped Cream or Marshmallow Chopped Nuts Cherry | #16 scoop, with lip 1 ounce 1½ ounces 1 ounce 2 ounces 1 teaspoon 1 whole |

- Scoop one #16 scoop, with lip, of ice cream.
- Place ice cream upright in an 11 oz. sundae goblet.



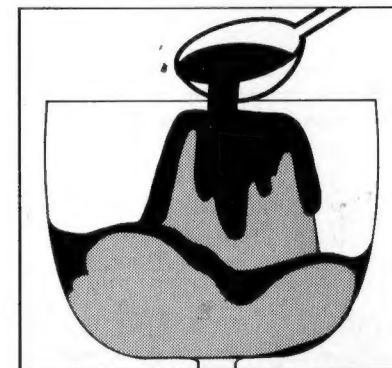
- Ladle 1 ounce of fruit

OR

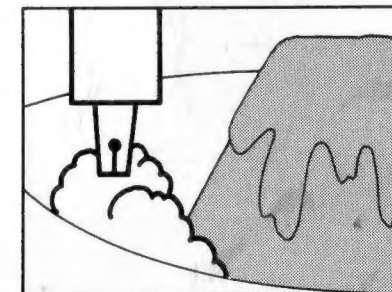
Ladle 1 ounce of hot fudge or butterscotch sauce over the ice cream.

OR

Dispense 1½ ounces of syrup over ice cream.



- Dispense whipped cream over ice cream and spiral to a peak.
- Sprinkle 1 teaspoon of chopped nuts over the whipped cream.
- Garnish with a cherry.



NOTES:

*Ask guest's preference on ice cream flavor.

PLAIN FLOATS

Root Beer Float, See Page 5

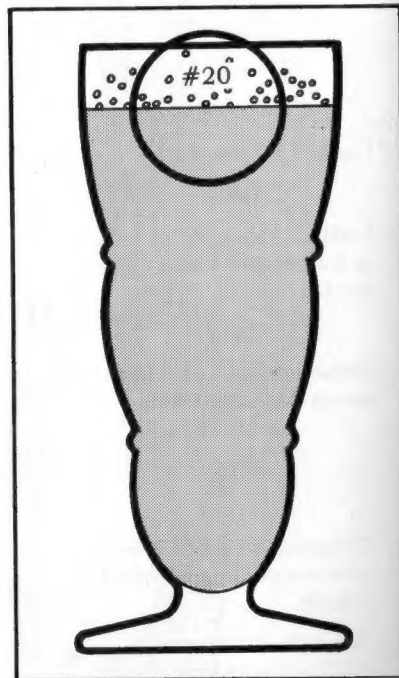
HOWARD JOHNSON'S COLA

Fruit Flavored

ORANGE, LEMON, GRAPE, ETC.

| SERVICE | INGREDIENTS | PORTIONS |
|-------------------|--|-----------|
| 15 oz. Soda Glass | Beverage (no ice) | 12 ounces |
| Saucer Underliner | Ice Cream or Sherbet* #20 scoop, rounded | |
| Soda Spoon | | |
| Straw | | |

1. Dispense 12 ounces of beverage into glass.
2. Scoop and add one #20 rounded scoop of ice cream or sherbet.



NOTES:

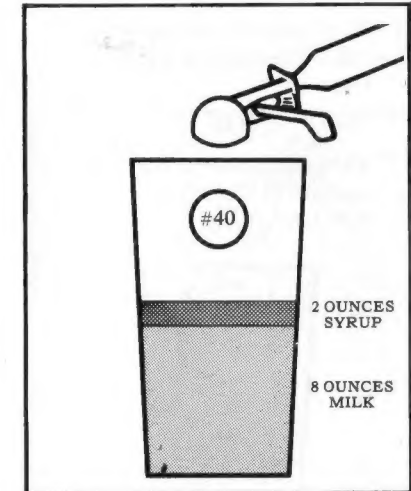
*Ask guest's preference on ice cream flavor.

Milk Shake Floats

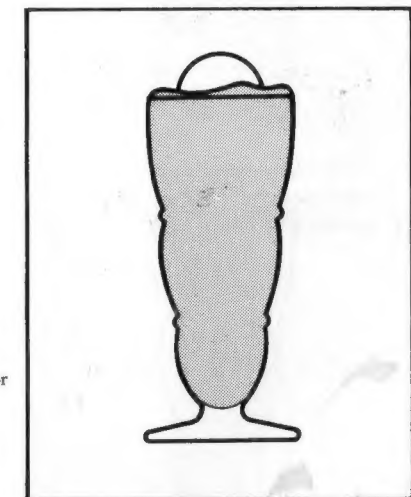
| SERVICE | INGREDIENTS | PORTIONS |
|---------------------|-------------|----------------------|
| 15 ounce Soda Glass | Milk | 8 ounces |
| Saucer Underliner | Syrup* | 2 ounces |
| Soda Spoon | Ice Cream | 1 #40 scoop, rounded |
| Straw | Ice Cream | 1 #20 scoop, rounded |

INTO A MIXING CAN:

1. Pour 8 ounces of milk.
2. Dispense 2 ounces of syrup.
3. Scoop and add one #40 rounded scoop of ice cream.
4. Place can on Multimixer.
5. Mix ingredients until smooth.



6. Pour from mixing can into a 15 oz. soda glass.
7. Scoop one #20 rounded scoop of ice cream.
8. Float ice cream on top of shake.



NOTES:

*Unless otherwise requested, follow the syrup flavor for both scoops of ice cream.

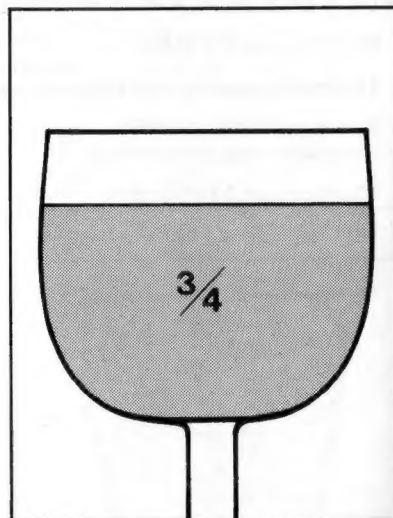
ROOT BEER FLOAT

| SERVICE | INGREDIENTS | PORTIONS |
|-----------------------|-------------------|---------------------|
| 20 oz. Frosted Goblet | Root Beer | 15 ounces |
| 7 1/4" Underliner | Vanilla Ice Cream | #16 scoop, with lip |
| Soda Spoon | Whipped Cream | 1 ounce |
| Straw | | |

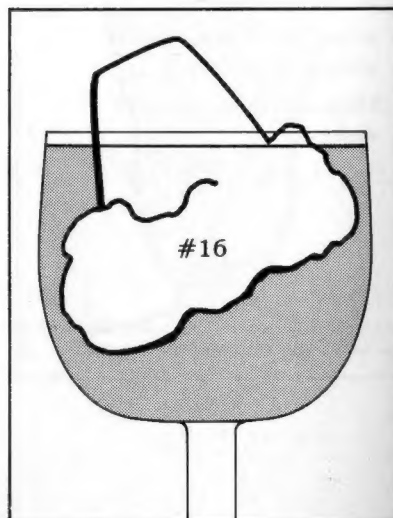
1. Fill frosted 20 oz. goblet $\frac{3}{4}$ full with pre-mixed root beer.

OR:

12 1/2 ounces of carbonated water and 2 1/2 ounces of root beer syrup.



2. Float one #16 scoop, with lip, of vanilla ice cream on top.
3. Dispense one ounce of whipped cream over the entire surface.

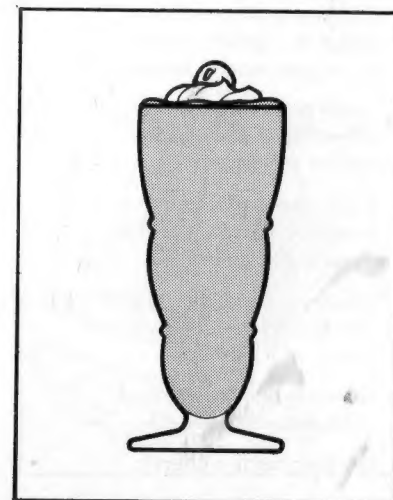
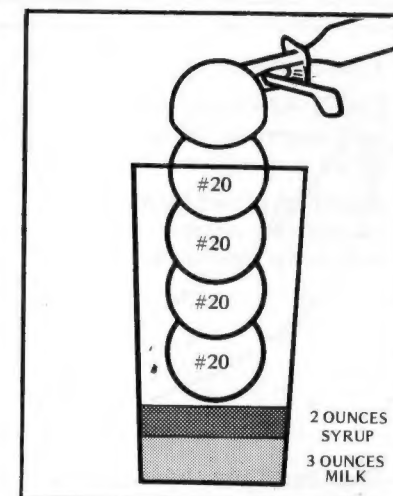


FROSTEE THICK SHAKE

| SERVICE | INGREDIENTS | PORTIONS |
|---------------------|-----------------------------|--------------------|
| 15 ounce Soda Glass | Milk | 3 ounces |
| Saucer Underliner | Syrup* (Guest's Preference) | 2 ounces |
| Soda Spoon | Frostee | 4 #20 level scoops |
| Straw | Whipped Cream | |
| | Rosette | 1/4 ounce |
| | Cherry | 1 whole |

INTO A MIXING CAN:

1. Pour 3 ounces of milk.
2. Dispense 2 ounces of syrup.
3. Scoop and add 4 #20 level scoops of Frostee.
4. Place can on Multimixer.
5. Mix ingredients until smooth, **BEING VERY CAREFUL NOT TO OVERMIX.** The Frostee requires even less mixing than ice cream.
6. Pour from mixing can into a 15 ounce soda glass.
7. Dispense a 1/4 ounce whipped cream rosette on top of ice cream.
8. Garnish with a cherry.



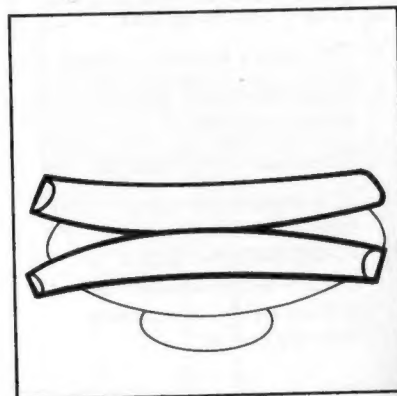
NOTES:

*Because Frostee is flavorless, shakes can only be made in flavors in which syrups are available.

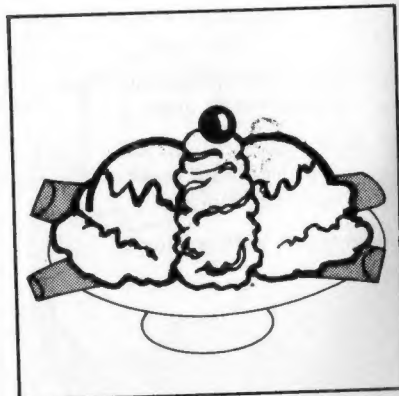
BANANA ROYAL

| SERVICE | INGREDIENTS | PORTIONS |
|-------------------|----------------------|---------------------|
| Banana Royal Dish | Banana | 1 whole |
| 7¼" Underliner | Vanilla Ice Cream | #20 scoop, with lip |
| Teaspoon | Strawberry Ice Cream | #20 scoop, with lip |
| | Pineapple Fruit | 1 ounce |
| | Strawberry Fruit | 1 ounce |
| | Whipped Cream | 1 ounce band |
| | Chopped Nuts | 1 teaspoon |
| | Cherry | 1 whole |

1. Trim ends of banana.
2. Cut unpeeled banana in half, lengthwise, being careful not to break banana.
3. Place both peeled halves in dish with cut surface down and ends pointed outward.



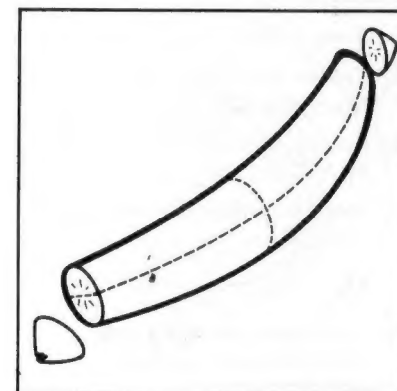
4. Place one #20 scoop of vanilla ice cream and one #20 scoop of strawberry ice cream in a straight line on top of the banana halves.
5. Ladle one ounce of pineapple fruit over the vanilla ice cream.
6. Ladle one ounce of strawberry fruit over the strawberry ice cream.
7. Dispense band of whipped cream between the two scoops of ice cream.
8. Sprinkle one teaspoon of chopped nuts over all.
9. Garnish with a cherry.



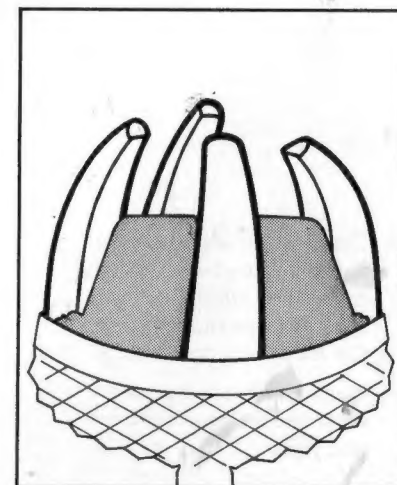
BANANA DREAM

| SERVICE | INGREDIENTS | PORTIONS |
|----------------|----------------------|---------------------|
| Footed Compote | Vanilla Ice Cream | #16 scoop, with lip |
| 7¼" Underliner | Chocolate Ice Cream | #16 scoop, with lip |
| Teaspoon | Strawberry Ice Cream | #16 scoop, with lip |
| | Coffee Ice Cream | #16 scoop, with lip |
| | Banana | 1 whole |
| | Strawberry Fruit | 2 ounces |
| | Pineapple Fruit | 1 ounce |
| | Chocolate Syrup | 1 ounce |
| | Whipped Cream | 2 ounces |
| | Chopped Nuts | 1 teaspoon |

1. Place four #16 scoops of ice cream in dish (1 each of vanilla, chocolate, strawberry and coffee).
2. Trim ends of banana.
3. Cut unpeeled banana in half lengthwise and then in half horizontally, for a total of four pieces.



4. Place one section of peeled banana upright between each scoop of ice cream, cut surface in.
5. Ladle one ounce each of strawberry fruit over the vanilla ice cream and strawberry ice cream.
6. Ladle one ounce of pineapple fruit over the coffee ice cream.
7. Dispense one ounce of chocolate syrup over the chocolate ice cream.
8. Pile high two ounces of whipped cream in center.
9. Sprinkle one teaspoon of chopped nuts over the whipped cream.

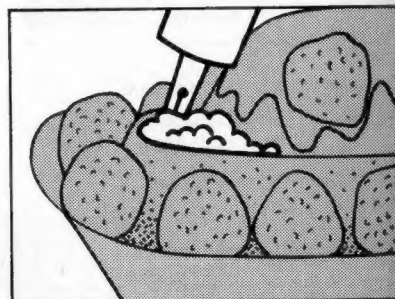
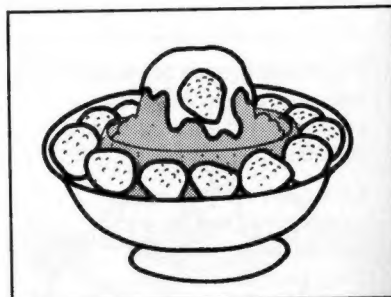
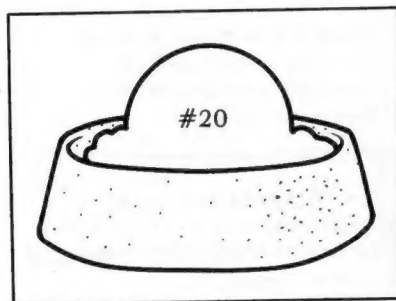


ICE CREAM SHORTCAKE

Strawberry

| SERVICE | INGREDIENTS | PORTIONS |
|----------------|-------------------|----------------------|
| Mary Ann Dish | Mary Ann Cake | 1 each |
| 7¼" Underliner | Vanilla Ice Cream | #20 scoop, with lip |
| Fork | Fruit and Juice | 2 ounces |
| Teaspoon | Whipped Cream | 1½ ounces |
| | Fruit and Juice | 1 teaspoon (garnish) |

1. Heat Mary Ann in Litton Oven on #1.
2. Center Mary Ann cake in Mary Ann dish.
3. Scoop one #20 scoop, with lip, of ice cream.
4. Place ice cream in hollow of cake shell.
5. Ladle two ounces of fruit and juice over ice cream and around cake.
6. Dispense whipped cream at the point where the ice cream and cake meet and spiral to a peak, covering the ice cream completely.
7. Garnish whipped cream with one teaspoon of fruit and juice.

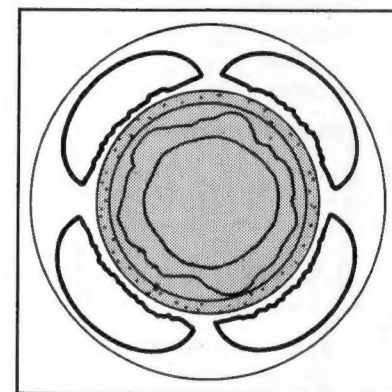


ICE CREAM SHORTCAKE

Peach

| SERVICE | INGREDIENTS | PORTIONS |
|----------------|---------------------|-------------------------|
| Mary Ann Dish | Mary Ann Cake | 1 each |
| 7¼" Underliner | Peach Ice Cream | #20 scoop, with lip |
| Fork | Sliced Peaches | 2 ounces (4 lg. slices) |
| Teaspoon | Peach Juice | 1 ounce |
| | Whipped Cream | 1½ ounces |
| | Peach Slice Garnish | 1 each |

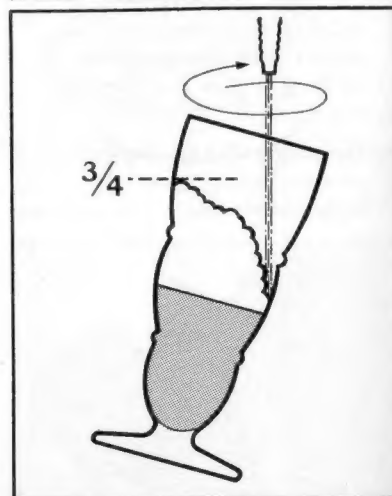
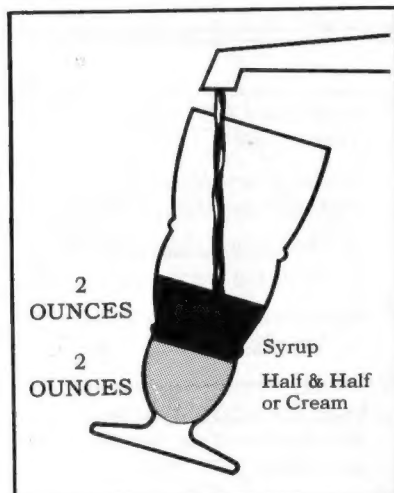
1. Heat Mary Ann in Litton Oven on #1.
2. Center Mary Ann cake shell in Mary Ann dish.
3. Scoop one #20 scoop, with lip, of peach ice cream.
4. Place peach ice cream in hollow of cake shell.
5. Using one ounce ladle, ladle 3 ounces of peaches and juice over ice cream and cake.
6. Dispense whipped cream at the point where the ice cream and cake meet and spiral to a peak, covering the ice cream completely.
7. Garnish with a small peach slice placed in center of whipped cream.



ICE CREAM SODA WITH SYRUP

| SERVICE | INGREDIENTS | PORTIONS |
|---------------------|------------------------|------------------------------|
| 15 ounce Soda Glass | Half and Half or Cream | 2 ounces |
| Saucer Underliner | Syrup* | 2 ounces |
| Soda Spoon | Ice Cream** | #16 scoop, with generous lip |
| Straw | Carbonated Water | |
| | Whipped Cream | 1/4 ounce |
| | Rosette | |
| | Cherry | 1 whole |

1. Dispense 2 ounces of half and half or cream into a 15 ounce soda glass. It is important to **DISPENSE CREAM FIRST** in order to prevent syrup from sticking to the glass.
2. Add 2 ounces of syrup.
3. Mix ingredients by rotating the glass **SLOWLY** directing a fine stream of carbonated water to hit the side of the glass. Continue mixing until the glass is $\frac{3}{4}$ full.
4. Fill glass slowly with coarse stream of carbonated water.
5. Scoop one #16 conical scoop of ice cream with a generous lip.
6. Top-off soda with carbonated water before placing ice cream on top.**
7. Place ice cream, **SLIGHTLY TILTED**, across the top of glass.
8. Dispense $\frac{1}{4}$ ounce whipped cream rosette on top of ice cream.
9. Garnish with a cherry.



NOTES:

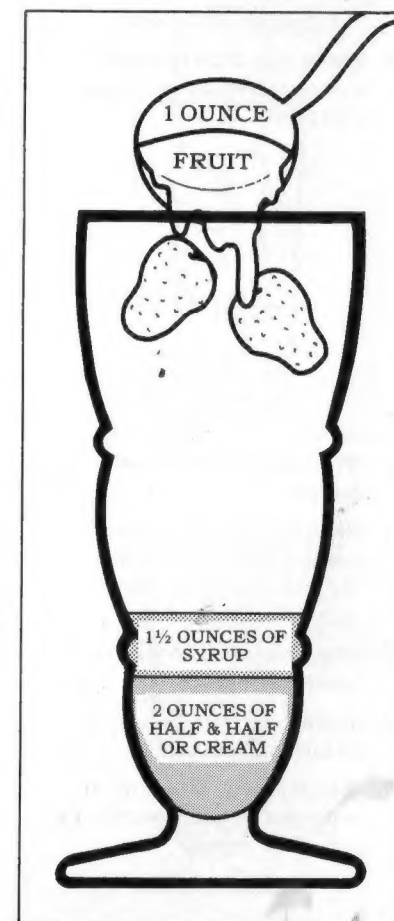
* Ask guest's preference on syrup and ice cream flavor.

** Do not run carbonated water over ice cream. To do so will cause ice crystals to form, resulting in an unacceptable product.

ICE CREAM SODA WITH FRUIT

| SERVICE | INGREDIENTS | PORTIONS |
|---------------------|------------------------|------------------------------|
| 15 ounce Soda Glass | Half and Half or Cream | 2 ounces |
| Saucer Underliner | Fruit Syrup* | 1 1/2 ounces |
| Soda Spoon | Fruit | 1 ounce |
| Straw | Ice Cream** | #16 scoop, with generous lip |
| | Carbonated Water | |
| | Whipped Cream | 1/4 ounce |
| | Rosette | |
| | Cherry | 1 whole |

1. Dispense 2 ounces of half and half or cream into a 15 ounce soda glass.
2. Add $1\frac{1}{2}$ ounces of syrup.
3. Ladle 1 ounce of fruit into glass.
4. Mix ingredients by rotating the glass **SLOWLY** directing a fine stream of carbonated water to hit the side of the glass. Continue mixing until the glass is $\frac{3}{4}$ full.
5. Fill glass slowly with coarse stream of carbonated water.
6. Scoop one #16 conical scoop of ice cream with a generous lip.
7. Top-off soda with carbonated water before placing ice cream on top.***
8. Place ice cream, **SLIGHTLY TILTED**, across the top of the glass.
9. Dispense $\frac{1}{4}$ ounce whipped cream rosette on top of ice cream.
10. Garnish with a cherry.



NOTES:

* For all sodas which do not have a corresponding flavor syrup, use vanilla syrup and one ounce ladle of fruit.

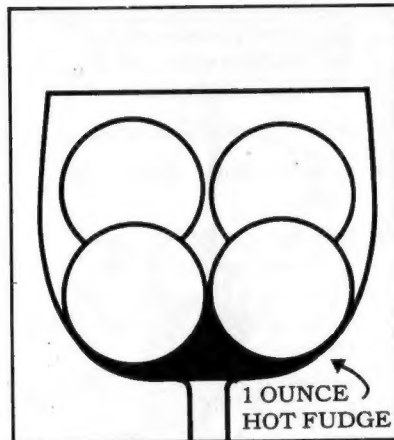
** Ask guest's preference on ice cream flavor.

*** Do not run carbonated water over ice cream. To do so will cause ice crystals to form, resulting in an unacceptable product.

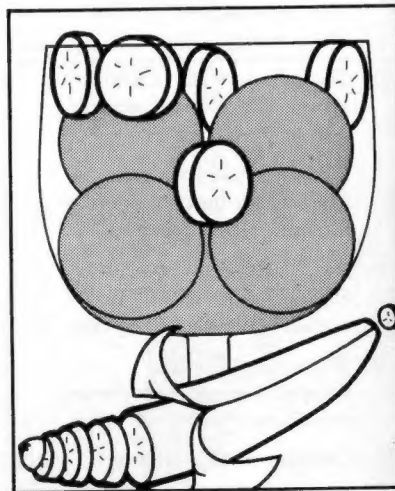
FUDGANA

| SERVICE | INGREDIENTS | PORTIONS |
|-----------------|-------------------|-----------------------|
| 20 ounce Goblet | Hot Fudge Sauce | 1 ounce |
| 7¼" Underliner | Vanilla Ice Cream | 4 #20 scoops, rounded |
| Soda Spoon | Banana | 1 whole |
| | Hot Fudge Sauce | 2 ounces |
| | Whipped Cream | 1 ounce |

1. Ladle one ounce of hot fudge sauce into goblet.
2. Scoop four #20 rounded scoops of vanilla ice cream into goblet.



3. Trim ends of unpeeled banana.
4. Start peeling banana and cut into round slices, continuing to peel back as slices are cut.
5. Place banana slices around inside of goblet.
6. Ladle over with two ounces of hot fudge sauce.
7. Dispense one ounce of whipped cream over the top of ice cream.

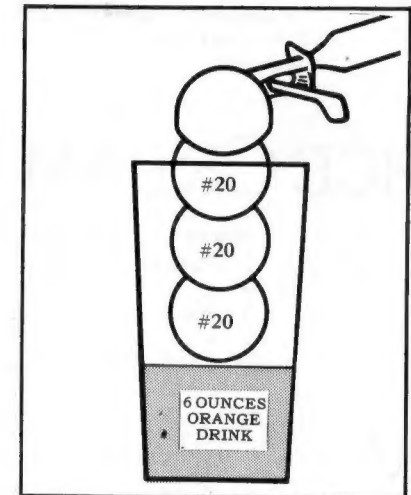


ORANGE FREEZE

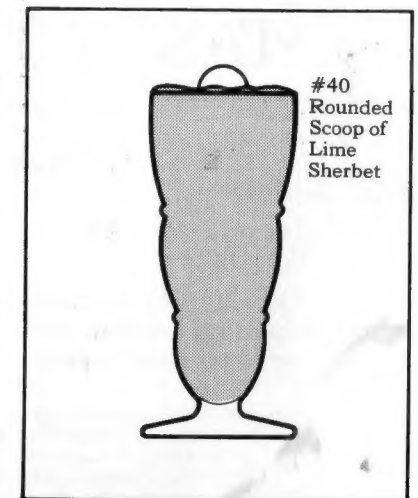
| SERVICE | INGREDIENTS | PORTIONS |
|---------------------|----------------|-----------------------|
| 15 ounce Soda Glass | Orange Drink | 6 ounces |
| Saucer Underliner | Orange Sherbet | 3 #20 scoops, rounded |
| Soda Spoon | Lime Sherbet | 1 #40 scoop, rounded |
| Straw | | |

INTO A MIXING CAN:

1. Pour 6 ounces of orange drink
2. Scoop and add 3 #20 rounded scoops of sherbet.
3. Place can on Multimixer.
4. Mix ingredients until smooth. DO NOT OVERMIX.*



5. Pour from mixing can into 15 ounce soda glass.
6. Top with one #40 rounded scoop of lime sherbet.



NOTES:

*DO NOT OVERMIX. Overmixing will result in a too thin drink.

ICE CREAM SERVICE

A LA CARTE, DINNER, CHILDREN

A LA CARTE

| SERVICE | INGREDIENTS | PORTIONS |
|--------------------|----------------------|-----------------------|
| Indiana #2099 | Ice Cream or Sherbet | 1 #16 scoop, with lip |
| Glass Sherbet Dish | Guest's Choice | |
| 5½" Underliner | | |
| Teaspoon | | |

DINNER AND CHILDREN'S PORTION

| SERVICE | INGREDIENTS | PORTIONS |
|--------------------|----------------------|-----------------------|
| Indiana #2099 | Ice Cream or Sherbet | 1 #20 scoop, with lip |
| Glass Sherbet Dish | Guest's Choice | |
| 5½" Underliner | | |
| Teaspoon | | |

ICE CREAM CAKE ROLL

| SERVICE | INGREDIENTS | PORTIONS |
|-----------|-----------------|----------|
| 7¼" Plate | Cake Roll | 1 slice |
| Fork | Chocolate Sauce | 1 ounce |
| Teaspoon | | |

1. Place cake roll in center of plate.
2. Add one ounce of chocolate syrup across center.

TASTY TESTER

| SERVICE | INGREDIENTS | PORTIONS |
|----------------|---------------------|---------------|
| Footed Compote | Different Ice Cream | 5 #20 rounded |
| 7¼" Underliner | Flavors* | scoops |
| Teaspoon | | |

INTO A FOOTED COMPOTE:

Arrange 5 #20 rounded scoops of customer's choice of ice cream in glass compote.

NOTES: *If customer has no preference, then choose flavors by COLOR combinations:
Example: Toasted Almond, Coffee, Chocolate
Fudge Ripple and Burgundy Cherry;
OR Mint Chip, Butter Pecan, Black Raspberry
Banana and Peach

NOTES

Additional copies of this manual may be obtained by writing to Training Programs Coordinator, Howard Johnson Company, 220 Forbes Road, Braintree MA 02184